



GUIDE TO SUCCESSFUL EXHIBITING IN PAVILION SECTIONS

These hints acquired from respected judges are offered particularly to encourage new exhibitors to participate in the local show and assist those who have exhibited previously but without success.

The guide is compiled in Sections relating to the Show Schedule. *Note: Hints/rules for Junior Section (under 18 years) are generally the same as the Open sections, so this guide can be relied on by them as well.* Where possible, enter in Novice classes so that you are not competing against experienced exhibitors.

It is most important to read your schedule carefully and if you are still unsure, contact the Show Society who has stewards available to help answer your questions.

This is the procedure for entering in Horticulture, Cooking, Art, Photography and Crafts at Bega Show:-

1. Obtain a schedule- <https://begashow.org.au/exhibitors/pavilion/>
2. Fill out an entry form- <https://showday.online/show/bega>
3. Obtain an Exhibitor's ticket- this comes with your confirmation of entry email
4. Place your Exhibitor's ticket on your exhibit
5. Deliver your exhibits for judging- at the times listed on your confirmation email

Schedules are also available at the Showground office, Bega Library, various business houses in Bega and throughout the Shire and online www.begashow.org.au or contact the Secretary secretary@begashow.org.au

Fill out an entry form and return to the showground or online.

Obtain an Exhibitor's ticket which must be presented with your exhibit. You receive one ticket per exhibit, ie. 10 entries, 10 tickets and this is to be attached to your exhibit (either by sticking or pinning) in an appropriate place that can be seen by the judge, ie. with cooking this is on the top of the plate, not underneath and with photography it is stuck on the front at the bottom, not the back.

Note: No exhibitor names are shown on the tickets so that judging is completely anonymous. The entry form is a record of your entry. *This should be brought with you when collecting your exhibits from the stewards on the Monday following the show.*

Closing date for entries is the Monday prior to the show at 5pm.

The show schedule will tell you the day and time when exhibits are to be delivered to the Showground and note that all sections are *not* the same. Judging takes place in the pavilion sections on either Thursday, Friday or Saturday.

Exhibits must be the Exhibitor's own work – made or grown by the exhibitor.

Judges are looking for the best exhibit which is presented on that day and, in the case of fruit, vegetables and horticulture, they will take into consideration early or late seasons and the weather conditions in the days leading up to the show.

GOURMET FOODS

BEER & WINE

Refer to *Conditions of Entry* in Schedule.

Home Brew

Tips:-

A brewing log or sheet is helpful to the judge, but not essential. It should list date when batch is laid down, date when yeast activity stops (hydrometer reading remains the same over a couple of days).

Date the bottle to complete.

Faults that turn up:-

1. Too much dregs in beer which makes it cloudy.
Tip: Draw off from top or centre of brew level after letting settle.
2. Adding too much sugar before placing cap on. This can result in overflowing vigorously when uncapped.
3. Bottling before yeast activity completely stopped.

Finally, unless absolute cleanliness is observed wild airborne yeast spores can spoil the taste or even ruin it.

CHEESE & BUTTER

Refer to *Conditions of Entry* in Schedule.

OYSTERS

Refer to *Conditions of Entry* in Schedule.

FARM PRODUCE

Refer to *Conditions of Entry* in Schedule.

As with all grown exhibits, the quality of the exhibit is heavily influenced by the growing season, so remember that everyone is in the same boat and the judge will take this into consideration.

Maize/Fodder

Eggs

Eggs should be clean and uniform in size, colour and shape. Do not wash eggs as this removes the natural bloom. Use of clean nesting material in the days before the show is best, but if really necessary, a slightly damp cloth may be used to clean eggs.

Honey

Honey should be presented jars with plain lids. A 250g size jar is ideal. The outside of jars can be wiped over with vinegar to polish them.

VEGETABLES

Refer to *Conditions of Entry* in Schedule.

As with all grown exhibits, the quality of the exhibit is heavily influenced by the growing season, so remember that everyone is in the same boat and the judge will take this into consideration.

Prepare and plan entries. This should start at planting time. Stagger planting, especially perishables (eg. beans). Have entries ready and fresh for the show.

Keep water up to vegetables leading up to the show. In hot weather, it is important to have the garden mulched to keep moisture in the ground. Take care watering lettuce and cabbage from the top.

Potatoes, pumpkins, onions can be picked before the show and stored in shed (you cannot beat newspaper and hessian/corn bags to cover vegetables in a cool part of the shed).

Be wary of rodents, ie pets, mice and bugs.

Plan on the morning of the show and night before.

Pick exhibits fresh that morning in the cool.

Careful with packing and rubbing of exhibits – use boxes filled with paper or foam.

Be aware of sunlight and heat-stressed entries don't take your eye.

Take a spare of items in case one drops/breaks and take a final look.

Presentation is everything. Brightness, colour, uniformity.

Clean entries.

Try to get uniform items for entry ie three the same shape, size and colour.

An entry will take your eye.

Herbs should be tied in bunches - should be fresh and intense in colour.

Re-check the schedule.

Vegetables should demonstrate the characteristics of the variety, be disease, insect and blemish free. When exhibiting multiple entries in a class they should match as close as possible in shape, colour and size.

Most judges are looking for table or commercial quality, so bigger is not necessarily better, unless the schedule calls for size, eg. largest onion.

The judge may cut the vegetable for judging purposes.

Unless the Schedule states otherwise, vegetable such as carrots, parsnips, beetroot radishes and turnips should have their leaf tops left on. The tops should be fresh, without wilting or other damage.

All root vegetables should be shown free from forked roots and dirt. When cut, the roots should show a small core, fine grained flesh and good even colour.

Note the quantity called for the schedule, eg. 20 beans or 3 onions, etc.

In collections of vegetables, note the number of types to be exhibited – they should be named/labelled and presented in a container (such as tray or shallow box).

Beans

Should be straight and of uniform length, size and colour.

Cabbages

Typical of the variety and show no yellowing, scorching or insect damage. Outside leaves should be attached. No soil on leaves. Head should be firm and hard. Stalk should be 5-10mm long.

Cucumbers

Long types should be straight with stem attached. Apple types should be true in shape and colour with stem attached.

Lettuce

Heads should be crisp, firm and clean with no burning or slime. Some outer leaves may be removed but do not strip right down to the heart. Stalk should be about 5mm long.

Onions

Should show height, clean, hard, dry skins. Uniform in size and shape. Necks should be small and well cured. When cut, onions show clean circular rings with no double centres.

Potatoes

Uniform in size, free from hollows, blemishes and shoots; they should be clean but not washed. Deformed potatoes should not be shown. Sunburn and green potatoes are a definite no.

Pumpkins

Should be mature - the harder the skin the better. Shape should be even. Stalk should be attached.

Silverbeet/Spinach

Straight, clean, crisp stems with a good balance between the white and green sections. Individual leaves should be uniform in size and colour. Leaves should be crisp and upright – pick early in the morning and stand in water. No brown spots. Stalks should be bright white and not too thick. Note the number of leaves called for. Tie stalks together in a bunch.

Rhubarb

Stalks should be of an even size (not too thin) and even colour (not too green). Stalks should be long and should snap when bent. Stalks should be pulled from the plant (not cut) and leaves should be attached. Note the number of stalks called for in the schedule. Tie stalks together in a bunch.

Squashes/Marrows/Zucchini

Should have a soft tender rind. Leave a stem about 15mm long.

Carrots

Uniform in size and shape with nicely tapering root, not kinked, distorted or knobby. No green colour or discoloration at the neck. The long root tip and green leafy top should be attached.

Tips for judging

Cut everything, the knife will talk to you.

Taste if not sure.

Look for an entry to put up first, not one to knock out.

Look for true to type, ie. Hubbard, Queensland Blue.

Biggest not always the best, however needs to be acknowledged.

Ask yourself would the home shopper buy this item.

Careful of age of entries, hollows in potatoes, size of seeds in vegetables.

Check numbers, weights from schedule.

Talk with chief steward for confirmation.

Don't forget final two or three placegetters can be close – it's one person's opinion and you need to be able to justify your decision.

FRUIT

Refer to *Conditions of Entry* in Schedule.

As with all grown exhibits, the quality of the exhibit is heavily influenced by the growing season, so remember that everyone is in the same boat and the judge will take this into consideration.

Fruit should demonstrate the characteristics of the variety. They should be disease, insect and blemish free. When exhibiting multiple entries in a class they should be as uniform as possible, ie. the same in shape, colour and size.

Entries are exhibited on foam plates provided by the Show Society.

Note the quantity stated in each class, eg. 3 nectarines.

The judge may cut the fruit for judging purposes.

Some fruits should have stems attached, some should have stems removed.

Apples, Pears, Cherries and Plums

Leave stems on – this stops air/moisture entering the fruit and prevents it from perishing.

Plums and grapes should not have their natural bloom removed by wiping or polishing.

Nectarines and Peaches

Stems are taken out of nectarines and peaches.

Strawberries

Green foliage and stems should be attached to strawberries; cherries and blackberries should have cups and short stems attached. Size and shape should be even, with no insect damage. No white shoulder tips.

Cherries and Blackberries

Unlike strawberries, cherries and blackberries have stems removed.

Lemon and Oranges

Stems on lemons and oranges are hard and will puncture other fruit, so it is necessary to remove stems.

Citrus fruits should have stems cut close to the surface of the rind leaving green plump sepals. A tip with citrus fruit is that freshly picked fruit usually has a thicker pith, which is not desirable. Colour should be shiny and glowing, with no scale. Segments should be plump with good taste.

Passionfruit

Should be ripe and full of flesh. They should have a short stem attached.

Tomatoes

Firm with no cracks or deformities. Flesh should be of an even colour and there should be an even balance between flesh and seed segments. Green tomatoes should show no red or pink at all. No stem attached. Cherry tomatoes should be uniform in colour and have no stalk attached, except if stated in the schedule.

FLOWERS

Refer to *Conditions of Entry* in Schedule.

FLORAL ART

1. Interpretation of class title needs to be accentuated.
2. Flowers and foliage should be in good condition.
3. Accessories should be in scale and not too excessive.
4. All flowers and foliage should be in floral foam, or pin holder and these should not be visible.
eg. can be covered with moss or leaves.
5. Flowers and foliage can also simply be in water.
6. Check height and width of exhibit in schedule.
7. Wiring of individual flowers is not permitted

DAHLIAS

Refer to *Conditions of Entry* in Schedule and to *Cut Flowers* below

ROSES

Refer to *Conditions of Entry* in Schedule and to *Cut Flowers* below.

CUT FLOWERS

Exhibits should be at the peak of their development. Stems should be strong and straight with clear bright colour and free of blemishes. Foliage should be clean and healthy.

Consider the type of flower to be shown and then enter in appropriate class. If the entry does not have its own class, then it must be entered in *AOV Class (Any Other Variety)*.

If entering in classes that mention the word cut, this means a piece of plant with or without side laterals, suitable to fit in a container on show bench.

Distinct means same variety but different colours, eg. Nasturtium 3 distinct means one red, one yellow and one orange.

Classes that are defined as *NND (Not Necessarily Distinct)* means that they may or may not be the same.

If showing roses and the class calls for 3 stages, this means – a bud, a half open bud and a flower fully open of same variety.

Show flowers are generally shown with approximately 6 inches of stem above the container. Containers do not come into the judging.

In showing Dahlias, a standard entry is one flower over 160mm per vase or three flowers over 160mm per vase.

When entering flowers, a numbered sticker is given to each entry. This should be placed low on the vase or container for easy viewing by the steward. Entries for the show should be handed to the steward of the section for benching. Once benched, the steward is in control of exhibit and should not be touched by anybody else except for judging. If there are any errors in the entry a judge cannot correct, but must draw to the steward's attention.

Always if in any doubt ask the steward because they are there to help.

Shows are for fun, so enter and enjoy.

POT PLANTS

Pots should be clean and in good condition.

If flowering, make sure that there are no dead or dying blooms visible.

No oiling of exhibit is permitted.

PRESERVING & COOKING

Refer to *Conditions of Entry* in Schedule.

JAMS, JELLIES, PRESERVES

Perfect bottled jam

Has a natural colour and should sparkle as it catches the light.

Should move, but not flow when the jar is tipped.

Doesn't stick to the spoon and spreads easily.

Hasn't any trace of mould or crystallisation.

Has a flavour fresh and true to the fruit that the jam is made from.

Perfect bottled jelly

Is clear and sparkling.

Has a good light colour.

Has a flavour true to the type of fruit.

Is tender in texture and quivering in consistency.

Cuts easily with a spoon and yet retains the angle of the cut.

Marmalade

A really good marmalade should be tender in texture and when cut with a spoon should be just firm enough to retain the shape and present a sparkling appearance (not used in a collection of jams)

Preserves

Attractive appearance, good packing, clear in colour, collection in uniform bottles. No rough peeling marks or floating from bottom of jar

Chutney

Should be smooth to taste with mellow flavour.

Slow cooking is essential in order to have a smooth product.

Pickles

Use white vinegar for show exhibits.

Flavour may be mild, hot or sweet.

Ingredients should be cut small.

Should move, but not flow when tilted, clear and true to flavour of pickles.

Must be freshly made.

Sauces

There are two classes of sauces – thin sauce such as chilli and thicker, principally tomato.

Flavour may be mild or hot or sweet.

Sets like jam, light in colour and true to flavour.

Other hints

Collection in uniform bottles.

Clearly marked.

Polish jars and cover neatly.

Appearance is very important.

Fill jars to at least one quarter to one eighth from top of jar.

COOKING

Read schedule carefully.

In particular, please adhere to specified tin size, shape and flavour of icing.

All entries to be placed on plastic plates and covered with a plastic bag, not gladwrap.

Place stickers on top of plate, not underneath and not on any bag that is covering the exhibit

Use a plate of appropriate size of exhibit

No cake rack marks on bottom of exhibit.

Do not turn cakes upside down.

Do not cut the entry before judging.

No patty/muffin papers to be used unless specified.

No ring tins to be used, unless specified.

Icing should be firm and smooth when set. Do not use a butter cream frosting for cakes in general cooking.

No cake crumbs should be seen in icing.

Cakes should be iced on top *only* with no decoration, ie. no nuts on top of a fruit cake and no pattern in icing, etc.

Use a tin of appropriate size depending on quantity of mixture, ie. orange cake and date loaf are usually baked in a loaf tin.

Cake tin should be lined on the bottom and sides. This prevents the cake from sticking and leaves smooth sides on the cake.

Always check schedule for icing types, ie. whether the sponge cake is to be iced with caramel icing or chocolate icing, etc.

Some judges recommend butter, not margarine.

Ensure all ingredients are fresh.

Use caster sugar for finer textured cakes.

Do not use packet cakes, unless specified in schedule.

Top, base and sides of cake should be even in colour.

Fruit cake

(Note: if entering ASC Rich Fruit Cake completion, refer to schedule for specific recipe)

Unless specified, use flat sided cake tin

Cut fruit, all to one size

Blanched almonds are to be cut across, not lengthwise in one, or two pieces, depending on size.

Cherries are cut in half.

Sultanas are cut in half.

Raisins are usually cut in three, depending on size.

Currants are usually left whole.

Line tin with glad bake. Take a long piece of foil, fold in quarters lengthways and fold around the outside of tin for baking.

For a smooth finish, a tip is to wet your hand with cold water and wipe over top of mixture before placing in oven - this ensures a flat top on the cake.

When the cake is cool, place a piece of bread on top of the cake when it is wrapped for storing - this keeps the cake moist.

Butter cake

Usually only one cake, but check schedule.

This also applies to Orange cake.

Chocolate butter cake

Check schedule carefully. Do not prepare Chocolate Mud Cake, Devil's Food cake, etc unless specified.

Rainbow butter cake

Measure quantities evenly between three tins.

Mix cocoa with a little milk to avoid the chocolate layer drying out.

Banana butter cake

Bananas should not be over ripe.

Sponge cake

Sponge cakes are usually cooked in an 18cm round tin, unless otherwise stated.

Turn cooked cakes onto cake cooler, covered in a double tea towel. Cover loosely with tea towel to keep moisture in cake.

If a double sponge is specified, join together with a smear of jam or mock cream, whichever is specified in schedule.

Cakes should be of even height.

Sponge roll

When removing from oven, roll up in damp tea towel.

Roll back out of towel immediately. When cool spread with reasonably thin layer of mock cream or jam – check schedule.

Sponge roll should have uncut edges.

Marble cake

Biscuits

Should be all the same size – use cutter as for scones.

Should have clean cut edges and uniform shape.

Should be baked to a straw colour.

Patty cakes

Should be cooked in tins, not papers, unless specified in schedule.

Slices

Should be of same size and regular in shape.

Exhibit the number of pieces required in schedule.

Scones

Make scone mixture.

Only knead a couple of times.

Flatten gently with palm of hand, not too high.

Use a cutter with a sharp edge, approximately 5cm.

Allow enough room for scones to expand and not touch on tray.

Fruit scones

Chop fruit into small pieces.

Do not allow fruit to protrude as it will harden and burn.

Turn out all scones on a cake cooler covered with a tea towel - turn half the tea towel over top of scones, then cover with a plastic bag to keep moisture in scones.

Wipe excess flour from bases.

Plum Pudding

Puddings should show no evidence of water seepage.

Should have a smooth even surface

Can be cooked in a cloth or basin, unless otherwise specified in schedule

Apple Pie

Crust should be crisp and a light golden colour all over.

Apple should be bright with just enough syrup to make it tasty.

Fill with apple so a dome forms in the centre of pie.

Do not glaze unless specified in schedule.

NEEDLECRAFT

Refer to *Conditions of Entry* in Schedule.

NEEDLEWORK

- 1 Read schedule and make sure you enter in right section.
- 2 All work should be clean and well pressed. Presentation is essential.
- 3 Do not leave threads hanging on work (this often happens). The wrong side of garment should be as neat as right side - there should be no knots or loose ends and seams should be as neat as possible.
- 4 Open seams or overlocked seams should be used for most garments. Generally French seams for lingerie, baby wear and blouses. Facings attached, clipped to stitching and caught down only on seam points. Hems either blind or French hem. Collars and lapels same length. Button holes right direction.
- 5 If entering cushions, stuffing should be pushed right up into corners.
- 6 All stitches on cross-stitch must be going the same way.
- 7 Tapestry and Embroidery are judged on evenness, neatness and straightness of stitching. Quite often the inside finish of an article helps the judge decide between two equally good exhibits. A tip is to press embroidery well from both sides, with padding underneath when pressing the wrong side.

KNITTING/CROCHET

- 1 If schedule states wool, do not enter acrylic garment.
- 2 Tension is very important and evenness of stitches.
- 3 Stitching of seams important.
- 4 Finish off tails of wool by working into back of stitches and then cut off if necessary, no tails.
- 5 Fine crochet such as doilies should lie flat with no puckering.
- 6 Embroidery entries should be attached with pins to coloured cardboard (the colour to compliment work). Work should not be started or finished with knots and should be invisibly finished.

HANDCRAFTS

Refer to *Conditions of Entry* in Schedule.

The exhibits in the craft section are many and varied, but the judge will be looking for original work. Much depends on the finish of the exhibit.

ART

Refer to *Conditions of Entry* in Schedule.

All entries must be original and the exclusive work of the exhibitor.
No copy work will be considered.
Entries must be ready for hanging.

PHOTOGRAPHY

Refer to *Conditions of Entry* in Schedule – this is especially important in respect to number of entries .

Some tips for entering photos in the show competition.

When judging a show, a judge will be faced with a wall full of photographs, most of a reasonably high standard, so you need to know a few things to make yours stand out from the rest.

While good equipment and a sound level of competence are ideal, they are not absolutely necessary for a winner. What you need is a photograph to catch the eye of the judge.

First and foremost, don't scrimp on the size. Even though I will not penalise a photo for just being small, a 6"x4" or 5"x7" photo will not catch your eye like a 10"x8" or A4, and those sizes should be considered a minimum.

When shooting landscapes, look for a strong composition and try to keep it reasonably simple. While a view of a Fjord in Norway may look impressive, a photo of a single rower on a local lake makes a stronger image. Look for contrasting colours like red against a blue sky, or purple against green foliage and remember that simple, strong compositions will really stand out.

There is a rule of thirds that states that the image should be divided into three equal parts, both horizontally and vertically. The intersection points are considered a good area to place the main subject and while there are some exceptions to this, it's still a really good place to start.

Some other basics are: When including a horizon line, keep it straight and not through the dead centre of the image. Use restraint in Photoshop and stick to basic contrast and colour corrections. Show your selection to a group of friends and ask them for their preferences as it nice to get some unbiased feedback.

Look for unusual angles, get in close and don't be afraid to get abstract. Portraits look best when you are close, the subject is looking straight at the camera and most importantly, the background is plain or very much out of focus . The eyes are all important so they should be the point of focus in most cases.

I must mention sunsets/ sunrises. They will always look better if there is a reflective body of water or some kind of strong silhouette included in the image. A shot of just a colourful sky will generally not attract the judge's eye.

There are many other techniques that are too numerous to mention, but the important thing to do is have fun with your images and don't be discouraged if your pictures don't win. All judges have different tastes, so next time you may have more success. The important thing to do is keep entering and look at the winning images to get ideas. The learning process never stops!